

MON - FRI

LUNCH MENU
BISTRO CACAO

11:30 AM - 2:45 PM

SOUPS & SALADS

Soupe à l'Oignon - 15
French Onion Soup with Gruyère
Cheese, Toasted Baguette

Bisque de Homard -17-
Butter Poached Shrimp Meat,
Fried Sage

Escargots au Beurre d'Ail -15-
Sautéed Snails, Garlic-Parsley Butter

Salade "Cacao" -13-
Greens, Cherry Tomato, Goat Cheese,
Walnut, Herb Vinaigrette

Salade D'Endives -16-
Belgian Endive, Poached Golden
Raisin, Orange Segment, Roasted
Almond, Blue Cheese Dressing

Salade de Mozzarella -17-
Mozzarella, Roasted Red Beet,
Arugula, Roasted Pumpkin Seed,
Raisin, Olive Oil, Balsamic Reduction

CHEESE &
CHARCUTERIE

Assiette de Fromages-25-
Assorted Selection of French Cheese,
House Made Jam, Nuts,
Cranberry Bread

Assiette de Charcuterie-25-
Chef's Selection for Charcuterie, Dijon
Mustard, Onion Jam, Pickled
Vegetables, Cornichons, Crostini

SIDES

Broccolini -9-
Brussel Sprouts -9-
French Fries -9-
Grilled Asparagus -9-
Green Beans -9-
Fingerling Potatoes -9-

ENTREES

Saumon - 32-
Grilled Salmon, Wedge Potato,
Parsnip Puree, Sofrito Kale, Melted
Roasted Red Bell Pepper,
Compound Butter

Trout Amandine -28-
Pan Seared River Trout, Haricot
Verts, Toasted Almond, Brown Butter
Lemon Sauce

Steak Frites* -38-
Grilled New York Strip Steak,
Pommes Frites, Herb Butter

Poulet Grillé - 29-
Organic Grilled Chicken, Potato Gratin,
Asparagus, Mushroom Cream Sauce

Raviolis aux Champignons -29-
Mushroom Ravioli, Sauteed Forest
Mushrooms, Parmesan Cream Sauce,
Truffle Essence

PRIVATE DINING

Hosting a large group?
Email us at
events@bistrocacao.com
to learn about the prefix menus
and private dining options.

A 3% surcharge is added to all checks to help
offset fast-rising expenses. This fee is not a
service charge or gratuity. 20% gratuity will
be added to the groups of 6+

*Consuming raw undercooked meats, poultry,
seafood, shellfish or eggs may increase your
risk of food borne illnesses.

SANDWICHES

Sandwich au Poulet -19-
Grilled Organic Chicken, Herb Aioli, Havarti
Cheese, Avocado Puree, Romaine Heart,
Tomato, French Fries

Sandwich Végétarien -19-
Grilled Portobello, Fresh Mozzarella,
Roasted Red Pepper, Avocado, Herb Aioli,
French Fries

Hamburger* -21-
Local Dry Aged Beef, American Cheese,
Tomato Aioli, Onion Jam, Brioche Bun,
French Fries

Sandwich au Steak* -22-
Grilled NY Strip Steak, Roquefort Cheese,
Arugula, Tomato, Herb Aioli, French Fries

Sandwich Niçoise* -22-
Grilled Tuna, Cucumber, Olive Tapenade,
Romaine Lettuce, Chipotle Aioli

Croque Monsieur -19-
Brioche, Gruyère Cheese, French Ham,
Crème Fraîche Custard, French Fries
(+2 with egg)

MAIN SALADS

Salade aux Crevettes -21-
Grilled Shrimp, Spinach, Strawberry,
Pecan, Ricotta, Cranberry,
Vanilla Dressing

Salade César au Poulet -19-
Organic Chicken Breast, Romaine Heart,
Parmesan, Crouton,
Caesar Salad Dressing

Salade "Cacao" au Saumon -21-
Grilled Salmon, Mesclun Salad, Sweet
Cherry Tomato, Goat Cheese, Walnut,
Herb Dressing

Salade au Steak* -22-
Grilled New York Strip, Mesclun Salad,
Roquefort Cheese, Herb Dressing

Salade Niçoise* -22-
Rare Seared Tuna, Haricot Vert, Niçoise
Olive, Cherry Tomato, Fingerling Potato,
Soft Boiled Egg, Mesclun Salad,
Herb Vinaigrette